

CHALLENGER XL™ SERIES

COUNTER TOP RESTAURANT RANGE

ASSORTED OPEN BURNERS



Model CCT-48

- ☐ **CCT-48** 8 Open Burners
- ☐ **CCT-36** 6 Open Burners
- ☐ **CCT-24** 4 Open Burners
- ☐ **CCT-12** 2 Open Burners

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser
- 3 5/8" stainless steel adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- 6" stainless steel stub back
- Heavy duty cast grates, easy lift-off 12" x 12 1/2" in front and 12" x 14 1/2" in the rear
- Extra deep pull out crumb tray with welded corners
- One year limited parts and labor warranty

SPECIFICATIONS

48" wide gas counter top restaurant range, Wolf Model No. CCT-48. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Eight 30,000 BTU/hr cast burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12 1/2" in the front and 12" x 14 1/2" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. 3/4" rear gas connection and pressure regulator. Total input 240,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 12 5/8"h on 3 5/8" adjustable legs



This appliance is manufactured for commercial use only and is not intended for home use.

WOLF RANGE COMPANY

Vulcan & Wolf Range
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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INSTALLATION INSTRUCTIONS

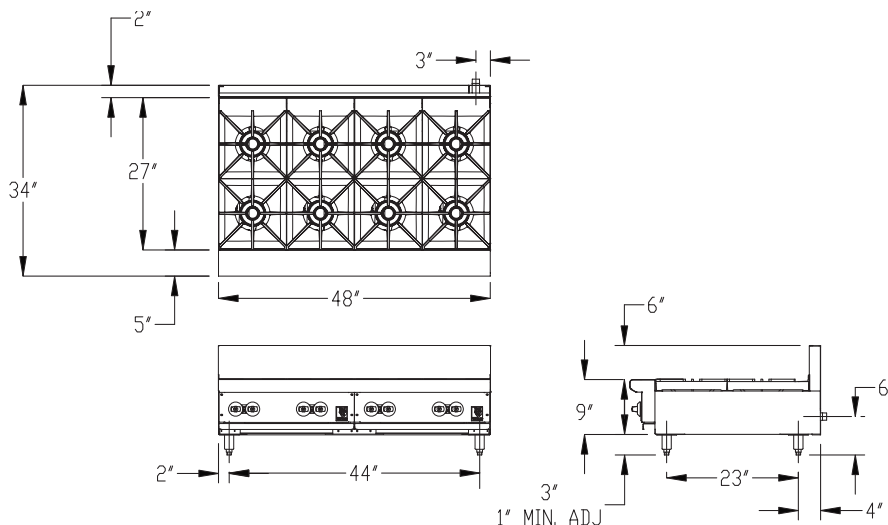
1. A pressure regulator sized for this unit is included.
Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger.
If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. Clearances

	<u>Rear</u>	<u>Sides</u>
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

Specify type of gas when ordering. Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	CCT-48 48" wide	8 Open Burners / Counter Top	240,000	365 / 164
	CCT-36 36" wide	6 Open Burners / Counter Top	180,000	250 / 113
	CCT-24 24" wide	4 Open Burners / Counter Top	120,000	207 / 93
	CCT-12 12" wide	2 Open Burners / Counter Top	60,000	140 / 63

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